



Ca' del Bosco

Annamaria Clementi 2014

Designation

Franciacorta Riserva.

Grape varieties

Chardonnay 76%, Pinot Blanc 9%, Pinot Noir 15%.

Vineyards of provenance

14 Chardonnay vineyards planted an average of 37 years ago located in the municipalities of Erbusco, Adro, Corte Franca, Iseo and Passirano.

2 Pinot Blanc vineyards planted an average of 29 years ago located in the municipality of Passirano.

6 Pinot Noir vineyards planted an average of 31 years ago located in the municipalities of Erbusco, Iseo and Passirano.

Harvest

2014. An unwinterlike winter, closer to an extremely long autumn, brought the early stages of the growth cycle forward approximately ten days. Budbreak proceeded regularly. The weather conditions throughout May and until mid-June were favorable, with just a few showers and temperatures above average, causing strong phenological progress.

Then everything changed: from the last ten days of June on, the high pressure conditions came to a halt, while the weather was dominated by continuing waves of Atlantic instability. Between July and August, more than 400 mm of rain fell, with temperatures constantly cooler than normal; the vines' growth gradually slowed down and the canopies showed signs of bad weather fatigue at harvest.

The harvesting operations began on August 16th with Pinot Nero, followed by Chardonnay. Yet, a Franciacorta-perfect vintage, especially thanks to Chardonnay, whose rusticity allowed us to make intact and taut Franciacortas of surprising elegance.

Average yield per hectare: 7,800 kilograms of grapes, equivalent to 3,040 liters of wine (grape-to-wine: 39%).

Vinification

Annamaria Clementi is the product of an unremitting quest for excellence in the vineyards as well as in the cellar. In line with the Ca' del Bosco Method, the grapes are hand-picked and placed in small crates on which a code is immediately stamped, just before they are cold-stored. Each bunch is selected by expert eyes and hands, and then goes through our exclusive "berry spa," a special whirlpool-like wash for grape bunches, consisting of three soaking tanks, followed by thorough drying. The base wines are obtained exclusively from free-run juice. Alcoholic fermentation takes place only in small oak casks, made of selected wood seasoned for a minimum of 3 years. There, the wine remains on its own lees for six more months, during which malolactic fermentation takes place. No compromises, no concessions are acceptable: only wine from the best barrels of the 22 base wines is drawn off to go into Annamaria Clementi. A pair of flying tanks transfers the wine by gravity flow from the barrels to the blending tank. Unhurried lees contact continues for more than 8 years to shape the wine's unique sensory profile. An absolute Franciacorta. Disgorgement takes place in the absence of oxygen using a unique system designed and patented by Ca' del Bosco. The procedure avoids oxidative stress and the need for additional sulfites, making Ca' del Bosco Franciacortas purer, more appealing and longer lived. Finally, every bottle is marked individually to ensure its traceability.

Tirage

1 April 2015.

Maturation sur lies

For an average of 8 years.

Dosage at disgorgement

No added liqueur - Dosage Zéro.

Analytical data at disgorgement

Alcohol 13.0% Vol.; pH 3.06; Total Acidity 6.20 grams/litre;
Volatile Acidity 0.33 grams/litre.

Sulphites

Total Sulphur Dioxide less than 62 mg/L
(maximum legal limit: 185 mg/L)

